# Disease Losses Must Be Cut In Virginia Swine Production

If Virginia is to compete in the hog business, disease losses must be lowered, say veterinarians at VPI. These losses can be cut by a significant amount, they say, if the knowledge now available is used. Research will add to this present knowledge to further help in reducing disease losses.

The swine industry lost $750 million in 1959 from diseases. The average loss per head was $6.98. Virginia's loss in 1959 (on this basis) was $7.7 million; and that of Southeast Virginia alone was $2.4 million.

The greatest losses to diseases and parasites occur during the first 10 weeks of the pig's life. In 1954, baby pig diseases are estimated to have cost $438 million in the U. S.

Less than 10 percent of the total fatalities in swine occur after weaning, however.

From 1955 to 1959 Virginia had an annual average death loss of 8.35 percent of all swine above weaning age, compared to 8.37 percent in North Carolina. Competitors in the midwest did much better. The annual death loss averages 6.54 percent (Ohio); 5.82 percent (Indiana); 5.93 percent (Illinois); and 5.79 percent (Iowa).

All of these states have a much higher hog population than Virginia. The greater the concentration of hogs in an area, the greater is the incidence of diseases and parasites, and the more difficult it is to prevent and control them. Even with more hogs, these states are apparently doing a better job controlling swine diseases and parasites than are Virginia producers.

Another indication of how Virginia compares with her competitors is in liver condemnations. This is a good measuring device for quality of management and disease prevention and control say the veterinarians.

Livers are condemned usually because of parasite damage. If the damage to the liver, the main digestive organ of the body is extensive enough to cause condemnation, it indicates the number of parasites is high enough and damage severe enough to lower feed efficiency significantly.

At Smithfield packing houses, Virginia hogs have an average liver condemnation rate of 50 percent; while western hogs average only 10 percent—a tremendous difference.

This parasite damage is a direct result of poor management and can be cut by 90 percent through the use of presently known practices. The loss sustained by producers can be appreciated by remembering that 20 parasites, the average in hogs, rob enough feed to put 32 more pounds on a hog by market time.

Diseases most responsible for high death losses in swine are erysipelas, hog cholera, pneumonia, and scours. Deaths, however, are not the main economic loss in hogs after weaning. Chronic conditions such as internal parasites, virus pig pneumonia (VPP), and atrophic rhinitis—which lower feed efficiency and extend the feeding period—cause a higher percentage of the total financial loss. For example, VPP lowers feed efficiency 22 percent and lengthens time to market weight by 17 percent.

A survey in 1961 of feeder pigs shows that 62.74 percent of Virginia pigs had VPP at slaughter, 12 percent had atrophic rhinitis, and 65 percent had some liver damage. Round worms were found in 30 percent of all animals in the survey. The survey was done at slaughter and included only market weight hogs fed out under excellent conditions.

The future does not look brighter in disease losses, say veterinarians for with concentration, disease problems increase. Doubling the hog population increases th echances for disease not twice, but four times. Modern transportation is also working against producers. Any hog spread to Virginia in less than 24 hours.

Hog producers need to adopt presently known practices which can cut their losses, say the researchers. That these practices work is shown by the experience of producers in areas competing with Virginia in the hog market. To compete, Virginia producers must be efficient. Without control of diseases and parasites efficiency is not possible.

## 15-½ Days' Supply Of Food

How much food would this country have on hand in case of emergency?

A recent U. S. Department of Agriculture study, made at the request of the Office of Civil Defense, indicates retail food stores have in inventory enough to feed each person in the continental United States for 15½ days. To make it last this long, a basic diet of 2,000 calories of food and 32 ounces of noncontainted liquids would have to be followed. This, however, is considered adequate for a short-term emergency.

More than fourfifths of the food on hand is such that it can be stored for relatively long periods without special handling. That is, it's either canned, bottled, dried, or in packages.

The remaining fifth of the retail supply is in fresh and frozen form. The frozen food supply would be used up almost immediately, and fresh foods would last only 2½ days.

But, the amount of food on hand varies slightly from one part of the country to another. For example, if you live in the Pacific Northwest — Idaho, Montana, Oregon, and Washington—the supply is considerably larger. There's enough food here for 19.4 days.

People living in the South, however, will have to tighten their belts. The Southern States —from New Mexico to Florida and the Carolinas — have slightly less than 13 days' supply of food in inventory.

If you are interested in a county-by-county breakdown of "The Estimated Number of Days' Supply of Food and Beverages in Retail Stores," MRR-577, send a postcard to the Office of Information, U. S. Department of Agriculture, Washington 25, D. C. Single copies are free.

# Soil Test Predict The Future

Seeding hay, pasture crops and small grains without a soil test is something like building a house without blueprints, says Dr. James Miller, University of Maryland Extension soil specialist.

Until recently, many farmers shied away from soil testing. They depended upon their own experience, rather than a soil testing, to determine fertilizer needs. But with scientifically advanced soil testing techniques, this is no longer true.

If properly taken, soil tests can answer these questions: Does the soil contain enough organic matter to conserve moisture? Does the soil have enough nitrogen and phosphorus for maximum crop yields? Will potassium be a limiting factor in the growth of crops? Does the soil need lime?

By testing the soils in every field on the farm, the answers to these questions and others can be obtained.

However, soil tests are only as good as the soil samples submitted for testing.

Start by getting full information from your county agent. To get you samples, use a sampling tube or auger. If these tools aren't available, use a garden spake or trowel.

Don't sample unusual areas behind fence rows. Don't get a poor sample. Always avoid dead furrows, back furrows, terrace channels, windbreaks, snow fences, old fence lines, old manure and lime piles, wet spots, areas near lime rock roads, near trees, and near the boundary between slopes and bottomland.

Divide fields into areas for sampling so that no sample represents more than 10 acres. Sample separately all areas differing in crop growth, soil color, past management (liming, manuring, fertilizer or cropping.

Fruit a depth of six inches; take a small amount of soil from at least 15 spots in each area. In row crops, take soil from between rows. When a spade or shovel is used, take soil from the middle of the slice for the sample.

Mix the samples well in a clean pail. Place one-half pint to one pint of soil in the soil test carton—discard the remaining soil.

Fill out the soil test information sheet as accurately as possible. Only when all information is listed can reliable recommendations be made.

Number all your samples and keep your own record. Make a map of the sampled areas. Double check the numbers on the carton and the information sheet. And finally when you've obtained the results, follow the soil test recommendations. Like machinery and people, soils need a periodic check-up.

# Turkey Leg Weakness Tied To Nutrition

Turkeys must be supplied with many vitamins and minerals to grow normally and to develop strong, healthy legs, says Dr. L. M. Potter, VPI poultry specialist.

Research has shown that some leg weaknesses can be corrected through proper nutrition and management. The trouble may be divided into three classifications. Diseases may affect the health of turkeys and produce weak legs. The disease is called synovitis and is caused by a staphylococcal infection. The best known control, says Potter, is to inject antibiotics. However, preventative measures used in good management are always a good practice.

The other two classifications relate to nutritional effects involved in leg weakness. Rickets, which involves a softening of the Rickets may be caused by insufficient vitamin D, insufficient calcium, or phosphorus, or unfavorable calcium and phosphorus ratio.

Recent experimental work shows that the turkey's need for calcium and phosphorus during the first eight weeks of life are satisfied by about 1.2 per cent calcium and 0.6 per cent inorganic phosphorus. Rickets can be determined easily by feeling the beak of the turkey. The beak is not properly calcified and is very pliable.

The third classification of leg weakness among turkeys concerns a condition called perosis. In perosis, the long leg bones become bent, and the tendon at the rear of the hock joint slips out of position. The leg or legs of the turkey become bowed outward or inward.

Bones of turkeys with perosis usually have normal calcification, but are abnormally shaped so the turkeys eventually walk on their hocks. Perosis may be caused by one of several nutritional factors. These may be insufficient manganese, insufficient zinc excessive calcium or phosphorus, a choline deficiency a vitamin E deficiency, a niacin deficiency, or a folic acid deficiency.

During the past two or three years, an excessive amount of perosis has been noted among turkeys, says Potter. A California researcher says that folic acid deficiencies have been observed frequently.

Nutritionists have, in the past, depended on ingredients supplying enough folic acid to meet the needs of the turkey. Recently, however, leg disorders accompanied by poor growth, and other disorders have been noted among both commercial and research turkeys. The troubles have been corrected or prevented by addition of folic acid to the diet.

It appears, says Potter, that feed manufacturers can no longer depend on the ingredients supplying sufficient folic acid to the diet of turkeys. They must supplement the diet with added synthetic folic acid along with supplemental manganese, zinc, choline, vitamin E, and niacin to prevent perosis.

**MOTORISTS ATTENTION**

It's easy to pick out an aggressive man these days. Just look for the dents in his front fenders.

# New Freezing Ideas

Gone are the days when the farmer's wife had to either eat, can, or cure home-produced meat for her family. Now freezing allows farm families to greatly extend the use of their meat.

And, says W. R. Backus, meat technologist at VPI, freezer storage is also helpful to the nonfarm housewife who wants to stretch her meat dollar to the maximum. Many retailers run special meat sales which are fully advantageous only if freezer storage is available. Meats vary somewhat in supply throughout the year. So if meat purchases can be made when supplies are at their peak, the price is generally lower.

In most localities, locker provisioners serve the public. Most plants have a complete line of services, including the slaughter of livestock, chilling the carcass, cutting, wrapping, and freezing — ready for the patron to put in his home freezer or in a locker rented from the plant operator. Most locker plants also offer for sale meats in carcass or wholesale cut form, which they will process for freezing for the customer.

Backus says the consumer should know several things if he is to get complete satisfaction with meats stored in the freezer. Processing meat is important. Most locker operators are competent meat cutters and can advise the patron on the best processing methods to fit her needs. The number of steaks or chops and the sizes of the various roasts should be in line with the size of the family which will eat the meat. Meat processing all bone that can be removed easily should be taken off the bones. This saves valuable freezer space and require more wrapping materials. Thickness of steaks and chops can be adjusted to meet individual desires.

Many wrapping materials are available for wrapping meats for freezer storage. They include wax or parafin-treated kraft papers, cellophane, foils, laminates, and films. The material used should be vapor resistant to prevent drying and to make the package airtight. If too much moisture is lost during storage the meat takes on a bleached, unattractive appearance. Eating quality is affected. This condition is termed "freezer burn." Proper wrapping materials coupled with proper packaging techniques will delay the onset on freezer burn. The drug store type wrap is generally used to wrap meats.

Meats should be frozen quickly. Ice crystals formed in the meat at low temperatures will be smaller, and the meat will drip less when it is thawed. The storage temperature should be 0 degrees or slightly lower. Length of storage time varies with the various forms of meats. Sausage and ground meat should not be stored for longer than three months, fresh pork from two months, lamb and veal for 9 months, and beef for 12 months.

Frozen meat can be thawed before or during cooking. Methods of defrosting do not noticeably affect the flavor, tenderness, or juiciness of meat cuts.

## Jordan Church

There will be a Women's Program at the Jordan Church Sunday afternoon at 3:30 p.m. Guest will be Rev. Mr. Moseley of Sooth Lynchburg, Va. To the neighboring churches invited to come and sit with ladies of the church.


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# Farm Questions Of The Week

Q — Should white potato seed pieces be treated before planting? If so, what chemical should I use?

A — Treatment is not considered worthwhile. Buy certified seed and plant them in a field where potatoes haven't grown for a year or so. This should keep your disease problems under control.

Q — Can wheel track planting be used on soybeans as it can on corn?

A — Experimental results so far indicate that wheel track planting, or some form of reduced tillage, will work with soybeans. Tests are underway in Virginia.

Q — How does tankage compare to soybean oil meal and commercial supplements as protein supplements in swine rations?

A — Tankage is not processed in as consistent a manner as soybean oil meal, so may vary in value. Neither is it as palatable as soybean oil meal. The same statements hold true for fish meal. However, a mixture of tankage and-or fish meal and soybean oil meal is practical and used by many producers.

Q —At what maximum weight should lambs be docked and castrated?

A — Recommendations are based on age, not weight. Do the job before the lambs are two weeks old.

Q — What is the best way to prevent stock water troughs from freezing?

A — Electrically heated automatic watering stations are available. They are small units with a built-in electric resistant heating unit. If electricity is not available, you can use a submersible heater which uses kerosene or gasoline, and which can be set in a watering trough to prevent freezing. Some farmers try to insulate the troughs, but this is only moderately successful.

Q—Should chloro-IPC ever be used to control chickweed in alfalfa when grass is also present?

A — Yes, in established stands after one full growing season, you can use chloro-IPC. Apply during dormancy. Dinitro can also be used, and is less apt to injure the grass.

Q — Which is the most efficient hay conditioner, the roller type, or the crimper type?

A — There is little significant difference in efficiency of the two types. Proper adjustment of the individual machine is more important than the type of machine.

Q — What are hard seed in lespedeza seed?

A — Seed in which the seed coat prevents moisture from entering. The lack of moisture keeps these seeds from germinating readily.

## Richwood

Mrs. Horace L. Martin and sons, of Virginia Beach, spent the week end in the home of Mr. and Mrs. H. C. Martin. Other visitors were Mr. and Mrs. H. L. Hamlett and daughters, Mrs. James Cordell, Harry W. Williams and Mr. J. A. Blazer.

Mr. and Mrs. James Cordell visited Mr. and Mrs. Catines at Concord, Sunday.

Miss Caroline Cordell visited Mrs. James Cordell, Saturday night.

Mr. and Mrs. Wilson Fleshman spent the week end in the home of Mr. and Mrs. W. W. Fleshaman.

Mr. and Mrs. Douglas Martin and daughter visited Mrs. J. O. Cobb's Saturday night.

Mrs. H. C. Martin, Mrs. Rice Martin and Douglas Martin visited Troy Blazer in Lynchburg General Hospital, Saturday.

**IN REVERSE**

"Why didn't you enjoy your drive to Florida?"

"Well, we had to follow the main highways—all the detours were being repaired."


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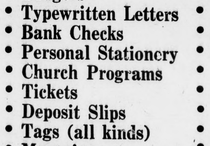

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## DESSERTS ARE DELIGHTS WITH FROZEN FRUITS

...ions of Americans who see a meal as "square" only if it ...es a tempting dessert have found new worlds to conquer in ...e frozen fruits. The awesome variety of frozen fruits and ...combinations in neighborhood markets provides year—round ...ence and a wealth of intriguing dessert possibilities. The just... qualities of these fruits may be enjoyed right from the pack... their own syrup or in cakes, pies, tarts and sauces — and as ...untain style cream like these:

**FRUIT SUNDAES**

...ly thaw unopened package of frozen mixed fruits and pint ...n sherbet. Stir fruit, with juice, into sherbet. Reference in ...w pan or ice cube tray. Meanwhile, defrost can of frozen fruit ... Spoon frozen fruited sherbet into sherbet glasses and spoon ...ed frozen fruits over top as a sauce. Top with whipped ...and chopped nuts. Makes 8 servings.

**BANANA SPLITS**

...ly thaw frozen orange juice at room temperature for ½ hour. ...ree bananas in half lengthwise and place a half in each of ...g shallow dessert dishes. Top each banana half with two ... of ice cream and spoon frozen orange juice over. Top wid ...mallow topping and maraschino cherries.

**PARFAITS**

...e cherry flavored gelatin as directed on package, and chill ...rm. Meanwhile, partially thaw unopened package of frozen ...peaches and pint of vanilla ice cream. Cut peaches into cubes ...r, with juice, into ice cream. Freeze in ice cube tray. Just ... serving, cut ice cream and gelatin into cubes and alternate ...n parfait glasses. Makes 8 servings.

**COCONUT ICE CREAM PLATES**

...blueberry sauce by preparing package of frozen blueberries with ... water. When mixture boils, stir in 2 tablespoons cornstarch, ... sugar, ½ teaspoon salt and ½ teaspoon ground cloves. Cook ...thick and clear. Remove from heat and add 1 tablespoon butter ...garine and 2 tablespoons lemon juice. Arrange three mounds ...nut ice cream on each of eight dessert plates and pour warm ...erry sauce over. Decorate with maraschino cherries.

**DESSERT SLICES**

...e cover from package of frozen fruit delight and cut into ... Place cubes on dessert plates and serve with partially thawed ... strawberries in their juice as a sauce. Serves 4.

# ...n't Count Chicks ...efore They Hatch

...perymen not only should... their eggs before they ... they should do some... about those that don't ... says R. H. Burtner, poultry... specialists at VPI.

...nsure high fertility in ... eggs, he says, keep ...ck free from extreme ...nature stresses. Once the ...e laid they should be ... with care, and set at ...vice a week if economically ...sible. If eggs are held ...than a week, they should ...ed longer than the normal ...ching time for the maximum ...tch.

...e conclusions are drawn ...search at various institutions. Work with White Leghorn ...llets subjected to high ...ures shows that fertility and hatchability decline rapidly ...n the average daily ...ture passes 81 degrees.

It is also reported that when temperatures drop to the point that combs and wattles of birds are freezing little if any mating takes place. It is highly important, says Burtner, for owners of hatchery flocks to avoid extreme variations of temperature in their poultry houses.

Storage of eggs and egg size influences hatchability to an appreciable degree. Research at Texas A & M shows that, beginning on the fifth day of storage, there is a gradual decline in the hatchability of eggs. There is no appreciable decline from one to four days, and then about a one per cent decline for each day thereafter. As eggs are held for longer periods, this decline in hatchability increases more rapidly. It is important for eggs to be set twice a week to increase the hatch.

Work at VPI shows tha eggs from 22 ounces to 28 ounces hatch between 86 and 92 per cent; 18 ounce and 30 ounce eggs hatch 69 and 78 per cent respectively. This information indicates that average sized eggs tend to hatch better than the smaller or larger ones.

It has been shown that if eggs stored beyond four days are given an increase in incubating time, better hatches can be had from stored eggs.

**At Your Service**

With a grinding of brakes the London bus pulled up. But not before it had bowled over the old gentleman.

After a moment the man sat up and looked about him. "Where am I?" he asked still dazed.

"Ere y'are, guvnor," said a smart hawker in a crowd. "Map o' London, one penny!"

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# Specialist Discusses Removal Of Fallout

Ever given a bunding a bath? If this country ever suffers an atomic attack, you may get your chance. Removal of fallout lodged in dust and debris is one of the most important aspects of survival after an attack, says L. B. Wilkins, rural civil defense program leader at VPI.

If fallout particles get on food or feeds, there are several methods of decontamination. Often the radioactive dust can be removed as can any other dust, by washing or vacuum cleaning, or brushing. If uncovered supplies are contaminated, usually only the top portion would be affected. Many food products can be stored long enough to allow decay of radioactivity to a safe level. Cooking does not destroy it.

Contaminated potatoes and other root crops would be safe after washing and peeling. Peas and beans can be washed, shelled and used. Apples, head lettuce, cabbage or cauliflower, sweet corn and other foods will be usable after they are thoroughly washed to remove fallout dust, then peeled or the outside removed.

Rubber gloves should be worn while doing such work. Hands should be washed frequently, and the water should then be poured into a pit, to seep into the earth.

Grain stored in a permanent bin can be used safely as soon as one can get into the area to use it. In an open bin, feed would become contaminated if dust particles fell on and mixed with it, but the top portion could be removed and three rest. Free of dust, would be safe to use.

Much greater present a different situation. Meat or meat products in home or commercial storage would be most effectively protected if they were in a refrigerator or deep freeze, or were canned. Fallout or unprotected meat would present a salvage problem since it is extremely difficult to remove the outer surface without carrying contamination into other parts. Washing is not an effective way to decontaminate meat. Fresh meat cannot be kept long; but contaminated meat can be canned and stored until the radioactivity decays to a safe level.

New methods of decontamination are being developed in research laboratories, says Wilkins. New ways of using food and feed crops also are being found, even if these foods are contaminated.

## New Regulations For Hog Cholera Control

Stronger regulations toward the conrol of hog cholera in Virginia will go into affect April 1.

Dr. W. L. Bendix, State Veterinarian, has issued new isolation requirements on hogs imported into Virginia in a move cooperative with the United States Department of Agriculture's program on the interstate movement of swine.

Under the regulations issued by Dr. Bendix, all swine sold on Virginia livestock markets for purposes other than immediate slaughter—such as feeder pigs and breeders—must be vaccinated for hog cholera and identified with orange tags by a market veterinarian before being removed from the market premises.

Swine entering into interstate commerce, after having passed through a livestock market in Virginia, must be kept in isolation for 21 days at the final destination, unless specific notice to the contrary is issued by the state veterinarian.

"Cholera is the number one killer of hogs in the United States," Dr. Bendix said. "There are no states or sizable areas which have been declared free of this disease. The new Virginia regulations, plus the USDA's action concerning interstate movement of swine, will go a long way toward stamping out or curbing hog cholera."


Virginia's Art
In the collections of the Virginia Museum of Fine Arts

A Sunlit Cafe
Impressionist painters preferred ballet dancers and cafe patrons to grand historical subjects. "La Prune," painted by Edouard Manet in 1877, pictures two things no "nice" woman of the time should have done—smoking while sitting alone in a cafe. "La Prune" or "The Plum" is one of eleven Impressionist portraits lent by Mr. and Mrs. Paul Mellon of Upperville, Virginia, now on extended loan to the Virginia Museum of Fine Arts, Richmond.



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Virginia's Art
In the collections of the Virginia Museum of Fine Arts

Beauty from the Tombs
The wide-eyed girl with surprisingly modern hair style, necklace and earrings is actually the face covering for a mummy buried in about the fourth century A.D. Such portraits, painted in Egypt during the early Christian era, often impart a modern impression, perhaps because the artist learned the ways of portraiture from Greek and Roman contemporaries. This panel, executed in "sub-antique" style, is from the Egyptian Gallery of the Virginia Museum of Fine Arts, Richmond.

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# Corn Planters Last Too Long

You might have been better off if your corn planter had worn out years ago.

George Hawkins, agronomist at VPI, says when farmers planted only 8,000 to 10,000 stalks per acre and applied only 100 to 150 pounds of fertilizer per acre in the row, the old corn planters did a satisfactory job.

But, in many cases, corn planters being used today can't plant any more than 8,000 to 10,000 kernels per acre. Since about 20 per cent of the kernels won't produce stalks this planting rate will give a stand far below that needed for profitable corn production.

Hawkins says results of research throughout the corn growing areas of the United States indicate that the best stand levels will vary between 14,000 and 20,000 stalks per acre, depending on conditions. For the light deep sandy soils and soils with a thick sandy surface layer where water holding capacity is low, stands in the 14,000 and 15,000 stalks per acre range would be near the mum. For the medium and heavy textured soils with good water holding capacity, stands of 15,000 to 20,000 stalks per acre will be better.

However, these heavier stands won't result in more profitable corn production if the old corn production practices are not improved along with increasing the stand.

When you apply fertilizer with the corn planter at the time of planting, concern yourself with two things & how much is being applied, and where the planter is placing the fertilizer. Almost all of the old corn planters, and some of the new ones, place the fertilizer in contact or close to the seed. If fertilizer is being placed this way don't use more than 25 to 30 pounds of nitrogen plus potassium per acre. With these you can use only 100 to 500 pounds per acre of a fertilizer such as 5-10-10 or 10-10-10 without running into the chance of salt injury to germinating seeds. If you plant corn with a planter that puts fertilizer in contact or close to the seed, and you want to use more than 100 to 150 pounds per acre, you should plow under or broadcast and disk in the rest of the fertilizer.

New corn planters now on the market have fertilizer attachments which make it possible to place the fertilizer in a band to one side and at seed level or slightly below. When fertilizer is placed in this manner, considerably higher rates can be used without danger to the germinating seeds.

However, Hawkins says that even though fertilizer attachments on the new corn planters make it possible to place high rates of fertilizer in bands near the row, it is doubtful that all the fertilizer should be applied in this way. If a row fertilizer is used, it is still advisable to either plow under or broadcast and disk in most of a total heavy application.

## Darkleaf

(Continued From Page 1)

him make his own deal, which he is thoroughly capable of doing, but I became so sentimental as I recalled that my very first start in the newspaper trade was in the shop of the Virginia Star at Culpeper. Mr. Rufus Roberts ... all gray, he sat me down at a sewing machine to sew together 10,000 booklets. And we stopped by at Orange, Va., and I was truly amazed at the ultra-modern equipment Mr. Green has there. Boy, Oh Boy . . . and I found at all of the shops we visited, they have all out for giving perfect service.

Oh, it is an exciting moment when you are awakened in the middle of the night by the Fire Alarm. It happens to very often these cold nights when everyone has the heat up high. The siren blasts away —I think it is set for a cycle of ten long blasts. You guess that it is just some minor incident, and you get up and stand at the window gazing out. I would like to humbly suggest that some way be worked out to signal whether the alarm was "in town" or "out of town." Not that an alarm anywhere is not important. Oh no. If I am ten miles out in the countryside, I am in worse shape with a fire on my hands than the folks in town. I recall one time my late Father was in the midst of the main "point" in his sermon when the fire alarm went off. Most of the men in the congregation dashed out — and Father calmly announced: "I'm not get excited, the alarm went off three blasts and that means the home of none of you is on fire." He was correct, the fire was ten miles away.

* * *

I was sort of "long - winded" today.

## Council Report

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sewage system would be taken off and would use the lagoon. This includes the Appomattox Garment Factory, Carver-Price School, and residences on that side of Route 460.

Schaver and Baldwin estimated that if her firm did the engineering survey, bids for the lagoon could be offered within 90 days of the time they undertook the survey and planning of the project.

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